# Nuggets Of News

October, 2003

News, Photographs and Events of the Gold Hill Historical Society, Est. 1986
Meetings are held the third Wednesday each month at 6:30 PM at the Museum, 504 First Avenue, Gold Hill, Oregon
(except August when the annual potluck is held at noon on the Museum grounds on the third Sunday)
Mailing address: Post Office Box 26, Gold Hill, Oregon 97525-0026 Telephone: (541) 855-1182
Museum Hours: Thursday, Friday & Saturday, 12 noon to 4 P.M., except holidays
Admission FREE, donations accepted

## It's Working!

As reported in our last newsletter, our museum operation has returned to a completely volunteer status. It has been a busy time getting everyone up to speed, but all in all, the transition has been smooth and we're beginning to get a handle on things again. We have been especially busy working in the yard, getting the display area cleaned up and ready for gravel, as well as finishing the Memorial Garden planter in order that it will be ready for planting this Fall. In ground sprinklers have been repaired and roots from the locust trees which were removed and are constantly sprouting have been sprayed. It appears that we have now achieved an upper hand in this ongoing process. Ted Wharton has been busy building his track for the ore cars and is anxious to get the gravel to finish that part of the display. We still need to install drip irrigation and a water source for the centerpiece of the planter, our statue of a miner panning for gold, and to reinstall the security light on that side of the building. It often seems like we are not accomplishing much or very quickly, but when we look back at the three months the volunteers have done it all, we're achieving a lot.

## ANNUAL MEETING & POTLUCK

On August 17th we held our annual meeting and potluck. Attendance was good, although we never see as many members as we'd like at these events. The meeting was kept brief, the visiting with others we don't see too often was wonderful and the food was excellent! Ted Wharton did his usual first-class job of barbecuing chicken and the potluck dishes were fantastic!

While the potluck was in progress, our member/neighbor, Mark Baird, had a Bobcat and operator available at his house, and graciously had both come over to tackle our back corner of the yard. It has been a problem since we moved here and has been more than we could tackle by hand to tear out an old (shed) foundation to prepare the area for outside displays.

We played our version of Bingo with "white elephant" prizes. It was great fun and we thank our Secretary, Janet Sessions, for doing such a good job of calling numbers. The weather was nice, although warm and at the end of the day our "chef", Ted Wharton, was worn out.

## GOLD HILL ARTIFACTS ON DISPLAY IN PORTLAND

Oregon Historical Society requested assistance from all Oregon historical societies to obtain objects on loan which would document activities and events that shaped history and every day life. We feel quite fortunate they felt five of our artifacts fit their criteria, and these artifacts as well as four hundred and eighteen other objects from sixty-two other historical societies will be on display in the South Wing Brooks and Julian Gallery until July 31, 2004.

Members, Rex & Lyn Parker, attended Oregon Historical Society's preview party on September 19th which included the Declaration of Independence Road Trip. The evening began with the entrance of a very rare original Dunlap broadside of the Declaration of Independence that was printed on July 4th 1776. Oregon Fife and Drum accompanied the entrance and it was quite stirring.

Following opening ceremonies, new exhibits opened. They were as follows:

- Our Ways: History and Culture of Mexicans in Oregon – First Floor South Wing
- Oregon History A to Z – Second Floor South Wing Brooks and Julian Gallery
- Declaration of Independence Road Trip – Third Floor South Wing.

Our past Coordinator, Jayme Neil, did a great job of selecting artifacts and researching their history for the display. GHHS artifacts included a violin, a gold scale, arrowhead collection, Mah Jong set and an engraving machine.

Oregon Historical Society did a magnificent job of displaying all of the loaned artifacts and printing their histories as well as crediting the societies who loaned them.

## PATRICK SCHOOL OPEN HOUSE

On Thursday, September 19th, President, Marge Martin, and Board of Director member, Clare Moore, gathered together some appropriate "readin', writin, and 'rithmetic books from the past and displayed them at the open house. There was a good turnout at the event and quite a few surprised people when they saw what elementary grades did in days past.

## UPCOMING EVENTS

At press time, no unusual events are scheduled. Our regular meeting for November will be Wednesday, November 19th at 6:30 p.m. We'd love to see more members at the meetings but love your support even if you can't attend. December's meeting will be Wednesday, December 17th at 6:30 p.m. This will be our holiday celebration dessert and Hors D'oeuvres potluck as well as our annual gift exchange. Five dollar limit on the gifts – men buy for a man and ladies buy for a lady. By all means, if you can't join us for any of the other meetings, try to make this one. It's always a wonderful way to spend a few hours with other friends in a delightful, historic setting.

Christmas letters to each other, but this could take a great deal of time. The printed Christmas card solved the problem.

In America in 1822, the postmaster of Washington, DC, complained that he had to add 16 mailmen at Christmas to deal with cards alone. He wanted the number of cards a person could send limited by law. "I don't know what we'll do if this keeps on," he wrote.

In December, 1893, the following was printed in the New York Exchange – "Dear Mr. Santa Claus, I only want a pare of skates for Christmas and if it ain't cold a sled will do. My old ones bust. If they Anita no snow I would like anything you think of. My mamma says you are poor this year...."

## TRADITIONAL VICTORIAN CHRISTMAS

Snow had fallen the evening before and there were delicious aromas coming from the kitchen. It was cold outside and the old wood stove was keeping the kitchen warm. It was Christmas Day! Grandma usually made sure the family had a wonderful Christmas Day. Gifts were usually essentials such as gloves, nighties, and handkerchiefs. The men took pride in Christmas Day hunting, usually bringing home the rabbits and quail from their hunt. The household always had lots of people stop by daily, but Christmas was special to them.

## MENU FOR A CHRISTMAS DINNER

From Godey's Lady's Book, December 1890

*Raw Oysters*
*Bouillon*
*Fried Smelts.....Sauce Tartare*
*Potatoes a la Maitre d'Hotel*
*Sweetbread Pates.....Peas*
*Roast Turkey.....Cranberry Sauce*
*Roman Punch*
*Quail with Truffles.....Rice Croquettes*
*Parisian Salad*
*Crackers and Cheese*
*Nesselrode Pudding.....Fancy Cakes*
*Fruit.....Coffee*

**RAW OYSTERS** Have blue-point oysters; serve upon the half shells being laid upon oyster plates filled with cracked ice; six oysters and a thick slice of lemon being served upon each plate.

**BOUILLON** Put into a pot three pounds of shin beef, one pound of knuckle of veal, and three quarts of water, and simmer gently. As soon as the scum begins to rise, skim carefully until it quite ceases to appear. Then add salt, two carrots, the same of onions, turnips, and a little celery. Simmer gently four hours, strain, and serve in bouillon cups to each guest.

**SAUCE TARTARE** Put the yolks of two eggs in a bowl with salt, pepper, the juice on one lemon, and one teaspoonful of dry mustard. Stir with a wooden spoon, and add by degrees - in very small quantities, and stirring continuously - a tablespoonful of vinegar; then, a few drops at a time, some good oil, stirring rapidly all the time, until your sauce thicken, and a half a pint of oil has been absorbed. Chop one pickle and a tablespoonful of capers, also chop a green onion and a few tarragon leaves, and mix with your sauce.

**POTATOES A la MAITRE d'hotel** Wash eight potatoes, and boil them in cold water with a pinch of salt. When thoroughly done, peel them cut them in thin round slices; put them - with three ounces of butter, a pinch of salt, pepper and nutmeg, the juice of a lemon and a tablespoonful of chopped parsley - in a saucepan on the fire, and, when very hot, serve.

**SWEETBREAD PATES** Boil four sweetbreads, and let them become cold; then chop them very fine, add about ten mushrooms, also chopped fine. Mix with these a quarter pound of butter, half a pint of milk, a little flour, pepper, salt, and a little grated nutmeg. Put upon the fire, stir until it begins to thicken, then put in puff-paste that has been prepared, and bake until light brown.

**PEAS** Soak in clear water for half an hour, then put upon the fire in clean water, let them boil up hard, drain well and serve with butter, pepper and salt.

**ROAST TURKEY** Clean and prepare a medium sized turkey for roasting. Cut two onions in pieces, and put them in a saucepan with two ounces of butter and color them slightly. Grate a pound of bread into fine crumbs, add the bread to your onions, the turkey's heart and liver chopped very fine, quarter of a pound of butter, salt, pepper, a pinch of thyme, and mix all well together. Stuff the

turkey with this mixture, sew up the opening through which you have introduced the stuffing, and put it to roast, with a little butter on top and a wine glassful of water; roast an hour and a half, strain your liquor in the pan, pour over your turkey and serve.

**CRANBERRY SAUCE** Take one quart of cranberries, pick and wash carefully, put upon the fire with half a teacupful of water, let them stew until thoroughly broken up, then strain and add one pound and a quarter of sugar; put into a mould and turn out when cold.

**ROMAN PUNCH** Put in a saucepan on the fire three-quarters of a pound of sugar with three pints of water, boil for ten minutes, then put aside to become cold. Put in a freezer, and when nearly frozen, stir into it rapidly a gill of rum and the juice of four lemons. Serve in small glasses.

**RICE CROQUETTES** Take one cupful of rice, wash and boil it, and let it get thoroughly cold. Beat up with it one egg, a teaspoonful of sugar and the same melted butter, salt and a little nutmeg. Work this mixture into the rice, stirring until all is well mixed and the lumps worked out. Make, with floured hands, into oblong rolls about three inches in length, and half an inch in diameter. Coat these thickly with flour, and set them in a cold place until needed. Fry a few at a time in hot lard, rolling them over as they begin to brown to preserve their shape. As each is taken from the fire, put into a colander to drain and dry.

**PARISIAN SALAD** Cut in small pieces six cold boiled potatoes, the same quantity of beets, and also of boiled celery - both cold. Mix the yolks of four hard boiled eggs with two tablespoonfuls of anchovy sauce, press through a sieve; add, little by little, four tablespoonfuls of oil, one tablespoonful of mustard, two tablespoonfuls of vinegar, a few tarragon leaves chopped fine, two pinches of salt, two of pepper, and the whites of four hard boiled eggs, cut in pieces, mix all well together, and serve.

**CRACKERS AND CHEESE** Place on separate dishes, and serve with the salad.

**NESSELRODE PUDDING** Remove the shells from two dozen French chestnuts, which put in saucepan with a little water, then peel off the skin, and put the chestnuts in a saucepan on the fire with a pint of water and one pound of sugar. Boil them until very soft, then press them through a sieve; then put them in a saucepan with one pint of cream, in which you mix the yolks of four eggs. Just before boiling put your mixture through a sieve, add an ounce of stoned raisins, an ounce of currants, two sherryglasses of sherry wine, and freeze it like ice cream. When frozen, cut four candied apricots, four candied green gages, half an ounce of citron in small pieces, three ounces of candied cherries; mix them thoroughly into the pudding, which is put into a mould, a thick piece of paper on top, and the cover securely shut down upon it. Put some cracked ice, mixed with two handfuls of rock salt, into a bowl, in the middle of which you put your mould, covering it entirely with ice and salt; let it remain two hours, then turn it out of the mould, first dipping it into warm water.

**MACAROONS** Put half a pound of almonds in boiling water, remove the skins, then put the almonds in cold water, then put them in the oven to dry. Pound them to a paste, adding the white of an egg; then add a pound and a half of powdered sugar, again pound well, adding the whites of two eggs. Spread on a pan a sheet of white paper, pour the mixture into little rounds somewhat smaller than a fifty-cent piece, place them on top of the paper in your pan, about an inch and half apart. Put them in a gentle oven for twelve minutes, the door of the oven shut; at the end of that time, if they are well colored, remove them from the oven, let them become cold, turn the paper upside down, moisten it with a little water and remove the macaroons.

**FRUIT** Arrange grapes, apples, bananas and oranges upon fancy dishes, with gayly colored leaves and ivy branches around them.

**COFFEE** Take one quart of boiling water, one even cupful of freshly ground coffee, wet with half a cupful of cold water, white and shell of one egg. Stir into the wet coffee the white and shell of one egg, the latter broken up small. Put the mixture into the coffee pot, shake up and down six or seven times hard, to insure thorough incorporation of the ingredients, and pour in the boiling water. Boil steadily twelve minutes, pour in half a cupful of cold water, and remove instantly to the side to

Editor's Note: The following tale was sent to us via e-mail by member, Ben Foley, nephew of Let Foley in May of this year.

*Following is some information that I think would be a newsworthy article for not only the Gold Hill Historical Society but one or more of the County newspapers. My Uncle Lester (Let) Foley lives just outside Gold Hill on Foley Lane connecting the Old Stage Road & old 99 Highway. Uncle Let still lives in the old Foley homestead that he was born on February 25, 1908. Let is now 95 and doesn't get around much but he is well looked out for by my 1st cousins in Gold Hill – Harold (Pat) Foley, Stan Foley and Alice Foley Arasmith and Alice's son, Tracy Arasmith, of Gold Hill. I'm sure any of these could fill you in on details.*

*I'd guess that Uncle Let is likely about the oldest Oregonian that still lives and always has lived in the old family homestead. Let is one half of Gold Hill's first twins – Chet and Let Foley. Chet lived in Gold Hill at the time of his death in 1995. The old Foley Homestead was purchased by my grandfather and Let's father, Mike Foley, in 1888. In about 1899 Mike expanded the house to accommodate his growing family and the house floor plan today is roughly what it was in 1899.*

*Uncle Let was always pretty good with stories of the 'old days' and wrote many of them on paper for me. Following this message is one story about the 'Purloined Whiskey Barrel' starring Let's brother Harry who lived for years in Gold Hill and his old home is currently occupied by Pat Foley right on the main old 99 in the heart of Gold Hill, only a long stone's throw from the Gold Hill Historical Society. Uncle Let served in WWII and was stationed on Tinian Island in the Pacific – the site of the B-29 Superfortress planes that dropped the two (2) atomic bombs on Japan in August, 1945 that ended WWII. By the way – the booklet GHHS lists under books titled "Gold, Gold, Gold' is Uncle Let's work and he originally wrote the story in the late 1940's for a Readers Digest contest and was 2nd nationally in their writing contest.*

*Uncle Let would be a fabulous human-interest story and most of Gold Hill and many Rogue Valley people know him very well. He's one of those delightful characters that are seldom 'made' any more.*

## The Purloined Whiskey Barrel

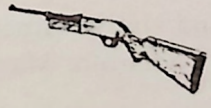
By Let Foley July 2, 1998

Harry Foley, older brother of Chet and I by five years, picked up his 30-30 Carbine and went a huntin' for bear or deer on Blackwell Hill. These were probation days and "stills" were numerous as deer and wild animals. Walking across Old Highway 99 and into a wooden area, Harry's sharp eye spotted something behind a tree, partly obscured by a clump of bushes. This could be anything —a deer or bear momentarily hiding or sleeping. Harry approached cautiously. He found a 15-gallon oak barrel partly covered with twigs. It was full of whiskey. He tasted it. It was <u>good</u> whiskey not <u>rot-gut</u> moonshine. He made a quick test – pouring a little of it on a leaf, then igniting it with a match. The result – of a dark, blue flame – proof of it's authenticity. A poor man on Blackwell Hill, not knowing these essential things partook of some moonshine (with fusel oil) went blind and died a few days later.

For a split second, Harry was unsure what to do. This stuff was illegal and the revenuers were nosing around everywhere everyday. On the spur of the moment, Harry did what comes naturally – he hoisted the keg to his shoulder and with rifle in hand exited the premises right quick – running and jogging for a mile non-stop – hiding it in a thicket off Foley Lane.

This was indeed a fete. Shouldering 130 pounds of dead weight and the gun – the power of youth and adrenaline must have been a factor.

Harry always had lots of friends. After the discovery (also some fair-weather friends). A good friend, Otto the Big Dutchman tasted the liquor and a gleam came into his eye "Good Stuff" he said. Then he downed nearly half from the flask with one long, deep swallow. "Good Stuff" he repeated <u>"good oak barrel whiskey".</u> He smacked his lips appreciatively. Other old friends, John from Tennessee, Carl from Modoc, Vern from Central Point, Wheeler from Blackwell Hill – all said <u>goood! Good stuff</u>! Wheeler an old Spanish American War Veteran finished the flask in one swig. "Like pouring water down a rat hole", he bemused. "In the Phillipines" he said "<u>Whiskey</u> was all we had to drink – water would kill you, Malaria etc."



## THANKSGIVING HISTORY

With Thanksgiving only a month or so away, I decided to delve into some of the history surrounding this celebration in the USA. I found a wealth of information on the internet at two different websites, usinfo.pl/aboutusa/holidays/thanksgiving and thanksgiving.org/2us.html, and have excerpted some of it here.

Thanksgiving Day is the fourth Thursday in November. The holiday dates back to 1621, the year after the Puritans arrived in Massachusetts, determined to practice their dissenting religion without interference. After a rough winter, in which about half of them died, they turned for help to neighboring Indians, who taught them how to plant corn and other crops. The next fall's bountiful harvest inspired the Pilgrims to give thanks by holding a feast.

The Thanksgiving feast became a national tradition – not only because so many other Americans have found prosperity but also because the Pilgrims' sacrifices still captivate the imagination. To this day, Thanksgiving dinner almost always includes some of the foods served at the first feast: roast turkey, cranberry sauce, potatoes, and pumpkin pie.

According to research conducted by The Center for World Thanksgiving at Thanks-Giving Square, the feast held in 1621 near Plymouth, Massachusetts after the Pilgrims' first harvest was never repeated, so can't be called the start of a tradition. More than likely, this first harvest feast was eaten outside, based on the fact that the colonists didn't have a building large enough to accommodate all the people who came. We know that the feast went on for three days, included 90 "Indians" as Native Americans were called then, and had plentiful food. In addition to the venison provided by the Native Americans, there was enough wild fowl to supply the village for a week. The fowl included ducks, geese, turkeys and even swans.

Timeline of American Thanksgiving

- 1541 - During Coronado's expedition a Eucharistic thanksgiving, with friendly Teya Indians present, occurred in Palo Duro Canyon in West Texas.
- 1621 - Pilgrims and Native Americans enjoyed a harvest feast in Plymouth, Massachusetts. This feast may have become the model for today's American Celebration.
- 1630 – Settlers and colonists from many continents brought customs of days of prayer and thanksgiving, especially in New England, where the first Thanksgiving of the Massachusetts Bay Colony was observed on July 8, 1630.
- 1777 – The first Thanksgiving of the new United States of America occurred in 1777 when General George Washington and his army, as instructed by the Continental Congress, stopped in bitter weather in the open fields on their way to Valley Forge to mark the occasion.
- 1789 – Washington's first proclamation after his inauguration as the nation's first president in 1789 declared November 26, 1789, as a national day of "thanksgiving and prayer."
- 1800s - The annual presidential thanksgiving proclamations ceased for 45 years in the early 1800s.
- 1863 – President Abraham Lincoln resumed the tradition in 1863.
- November 26, 1941 – President Roosevelt signed the bill establishing the fourth Thursday in November as Thanksgiving Day. Because two years out of every seven have five Thursdays in November, some states for the next 15 years celebrated on their own on the last Thursday. Since 1956, the fourth Thursday in November has been observed by every state.

## CHRISTMAS TRADITION

Many of the things we most love at Christmas started in the Victorian age, such as sending cards. The picture of a fat, jolly Father Christmas, or Santa Claus, dates from Victorian times. The Christmas tree became popular, as did gift shopping in big stores.

Children in Victorian England had the task of writing greetings to their parents in their very best handwriting. Sometimes adults wrote

settle. Leave it there five minutes; lift and pour off gently the clear coffee. Serve in small cups, and put no sugar in the coffee. Lay, instead, a lump in each saucer, to be used as the drinker likes.

## NEW YEARS, TOO

Since we've managed to highlight the other holidays that are coming up before your next newsletter, we can't neglect wishing all of you a happy and prosperous new year in 2004. Thanks for your support. We hope to see all of you soon.

# *GOLD HILL HISTORICAL SOCIETY MEMBERSHIP/RENEWAL/VOLUNTEER FORM*

*Name:* _____

*Street Address:* _____

*Mailing Address:* _____

*City, State, Zip:* _____

*Telephone:* _____

☐ *Family Membership $6.00 per year*
*New or Renewal*

☐ *Contribution*

☐ *Yes, I would like to volunteer*
- ☐ *A few hours*
- ☐ *A day now and then*
- ☐ *A regular day*
  - ☐ *Monthly*
  - ☐ *Weekly*

*Would you have time to:*
*--help at special events/programs*
*--be a greeter at the museum*
*--help inventory artifacts*
*--enter data in our computer*
*--help plant the Memorial Garden*
*--other* _____

*Return form to:*
*Gold Hill Historical Society*
*504 First Avenue*
*Post Office Box 26*
*Gold Hill, Oregon 97525*

## BOARD OF DIRECTORS

Marge Martin, President

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## GOALS

The Gold Hill Historical Society's goals are to collect, document and preserve the history of the Gold Hill area through Oral Histories, Photographs, Artifacts and Books.

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